KIKKOMAN

Soy Sauce & Herb BBQ Butter

Total time **10 mins** **10 mins** preparation time

Nutritional facts (per portion):
2,143 kJ / 512 kcal

Fat: **54.2 g** Protein: **3.9 g**
Carbohydrates: **2 g**

INGREDIENTS

4 portion(s)

1	garlic clove
2	stems of basil leaves
250 g	softened butter
4 tbsp	Kikkoman Naturally Brewed Soy Sauce
3 tbsp	grated Parmesan
1 tbsp	maple syrup
	Lemon pepper or black pepper

PREPARATION

Step 1

To prepare the soy sauce & herb butter, peel and finely chop the garlic. Wash the basil, pat dry and remove the leaves. Cut the leaves into thin strips.

Step 2

Mix the garlic, basil, soy sauce, Parmesan and maple syrup with the butter and season with lemon pepper.